

News release

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Finalists announced to find the first Quality Award 'Champion' at the National Fish & Chip Awards 2013

Finalists for a new category at this year's National Fish & Chip Awards 2013, hosted by Seafish, the authority on seafood, have been announced.

The Quality Award 'Champion' is a newly created accolade, as part of the NFFF Fish & Chip Quality Award scheme which was launched in January 2011. Created by the National Federation of Fish Friers, the awards scheme is designed to acknowledge those who continue to raise the standards of the nation's fish and chip shops, rewarding the shops that achieve the perfect balance between good quality products, clean hygienic premises, high standards of shop appearance and highly trained and competent managers and staff.

The three finalists in the new category are: Harbour Lights, Falmouth; Platten's, Wells-Next-The-Sea and The Chippy, Antrim.

The finalists have been shortlisted for the newly created Quality Award 'Champion' from all those who take part in the NFFF programme. Judges all agreed that the shops work hard to promote their business whilst also striving to improve the standards of the fish and chip industry.

The judging for the finalists took place at the NFFF head office, with representatives from the organisation and Seafish being joined by an independent judge.

Delighted by the response to the competition Denise Dodd, General Secretary of the NFFF commented, "The response rate has been excellent and we have so many shops to thank for sending in their entries.

"Just about every entrant has told us that passing the assessment gave such a morale boost to their staff that the quality of their service and turnover increased dramatically.

"The standard of entries was so high, that in addition to our three finalists we are awarding an additional four shops with a highly commended for the work they have done."

The following fish and chip businesses placed as highly commended are: Bath St Chippy, Barrow-In-Furness; Fryday's Fish and Chips Emporium, Cardiff; Papa's, Worksop and Henley's of Wivenhoe.

Paul Williams, CEO of Seafish said, "It's great to have so many quality fish and chip shops in the UK today, each striving to improve the industry through a number of different initiatives and ensuring that our national dish, fish and chips, will be enjoyed for generations to come."

The top three finalists will now attend the National Fish & Chip Awards for a glitzy evening awards ceremony in London on the 24th January 2013, to be held at the prestigious Lancaster London Hotel.

Issued by:

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Notes to Editors

- Interviews and photography with the competition judges or shortlisted shops can be arranged. Please contact Alana/Ewan at 3x1 Public Relations 0141 221 0707.
- Confirmed sponsors of the National Fish & Chip Awards 2013 Independent Takeaway Fish and Chip Shop of the Year Award category includes – B D Signs, Friars Pride, Henry Colbeck, Norwegian Seafood Council, V A Whitley, AAK, Henry Jones, JFK, Kingfrost.
- Other award sponsors include: Marine Stewardship Council, Carisma Fish, James T Blakeman & Son, Drywite, Frymax, Q Partnership, Isle of Ely Produce, Middleton Food Products, Unique Seafood Ltd., Caterway, Goldensheaf, Amanda Seafoods.
- Supporters of the awards are FASFA, Highland Spring, National Federation of Fish Friers, NEODA, Triple F Chips, Seafarers UK, Vandemoortele, KFE School of Frying, Easy Liners, Russums, Larrys Fishcakes, Sepamatic, Abex and the Responsible Fishing Scheme.
- Seafish, the authority on seafood, was founded in 1981 by an act of parliament and supports the UK seafood industry for a sustainable, profitable future. Our services range from research and development, economic consulting, market research and training and accreditation through to account management and legislative advice for the seafood industry. www.seafish.org